



Rosé di Cialla

GRAPE VARIETIES

Refosco dal Peduncolo Rosso.

WINEMAKING

Maceration on the skins for 4/5 hours, followed by very soft pressing. Prime must fermentation in temperature-controlled steel tanks. Refinement on the fine lees for 4 months with 3 weekly batonnages. Vinified, bottled and stocked in our own cellars in the best environmental conditions to ensure quality.

ANALYTIC DATA

Alcohol content: 12 % vol.

ORGANOLEPTIC CHARACTERISTICS

Bright powder pink color. Fresh and fruity aroma, reminding of small red berries on a finely spicy background. Fresh, persistent and fruity taste, complemented by citrus and mineral notes. Very good acid balance.

GASTRONOMY

Rosé classification. This very elegant and versatile wine beautifully pairs with fish and seafood, vegetable appetizers, delicate first courses. Ideal as a summer aperitif.

Serving temperature 8-10 °C

AVAILABLE FORMATS

50 cl

